



**EATING IS  
NOT A  
SPECTATOR  
SPORT**

*e-Levy*



# PACKAGES

All Packages Served for a Minimum of 12 People

## DALLAS SMOKEHOUSE PACKAGE

Dallas knows barbecue and serves up everything with a kick, from traditional barbecue items to fresher fare; we think you're gonna love it. *49.95 per person*

### SANDWICHES SERVED WITH POTATO CHIPS

- PULLED CHICKEN  
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar barbecue sauce with fresh bakery rolls
- PULLED PORK  
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh bakery rolls

### SLOW SMOKED BEEF BRISKET

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls

### LOADED BROCCOLI & CHEDDAR

### CASSEROLE

Bacon, cheddar, and scallion loaded broccoli casserole

### JALAPEÑO & CHEDDAR CORNBREAD BISCUITS

Cornbread dropped biscuits with jalapeño and shredded cheddar cheese

### MUSTARD POTATO SALAD

New potatoes, scallions, pickle relish, hard boiled eggs and Dijon dressing

### THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made of three cheeses

### HOUSE SAUCES

- SWEET VINEGAR
- SMOKING HOT AND SWEET
- 3 MUSTARD

## ITALIAN PIZZETTE PACKAGE

Mini Pizzette, Calzonnetto and Pie  
Hand-crafted, baked and served warm.  
*55.00 per person*

### MARGHERITA PIZZETTE

Fresh Mozzarella, tomato, basil

### FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives

### BABY SPINACH AND THREE CHEESE PIE

Spiced ricotta, Romano cheese

### TRADITIONAL CHEESE CALZONNETTO

Tomato basil sauce

### CHAR-GRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers and onions

### ROSEMARY FOCACCIA

Olive oil

### SICILIAN OLIVE SALAD

Roasted garlic, red onion, orange zest, parsley

### BABY FENNEL AND TOMATO SALAD

Tossed in apple cider vinaigrette

### FRESH MOZZARELLA AND VINE RIPENED TOMATO

Drizzled with lemon basil oil and balsamic vinaigrette

## THE DALLAS TABLE

Each of our house-made Farm to Fork packages feature fresh, natural and local flavors of the season. *56.95 per person*

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farm stand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips

### SEASONAL FRESH FRUIT

In-season fruits, Greek yogurt agave orange dip

### TEXAS REGIONAL AND ARTISAN CHEESEBOARD

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys

### TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar

## DALLAS MVP

This package scores big points with every fan! *47.95 per person*

### FRESHLY POPPED POPCORN WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sweet and smoky barbecue sauces

### SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa verde and salsa roja with crisp tortilla chips

### THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

## SOUTH OF THE BORDER

*49.95 per person*

### SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa verde and salsa roja with crisp tortilla chips

### NACHO FIESTA BAR

Served hot with Texas Chili, cheddar cheese sauce, sour cream and jalapeños

### SPICY CILANTRO KALE SALAD

Fresh kale salad with Quinoa, black beans, red onion, and spicy cilantro dressing

### STREET CORN

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice

### TEXAS COBB

Romaine, radicchio, with Achiote-grilled chicken, black beans, grilled corn, hard boiled eggs, red bell peppers, Texas goat cheese crumbles and cilantro with chipotle ranch dressing

### TEXAS SHRIMP SALAD

Served with fresh bakery rolls, smoked bacon, vine ripened tomatoes, grilled lemons and shredded lettuce

### BEER CAN CHICKEN

Frenched breast of chicken, slow grilled and served with ZiegenBock pan sauce

### STOUT ALE BRAISED SHORT RIB

Slow braised ribs served with au jus

### BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes served with buttermilk ranch dressing and house-made croutons

### CLASSIC CAESAR SALAD

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons

### HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by fresh bakery rolls

### STREET TACOS

A duo of marinated and grilled meats

- Chicken Asado
- Skirt Steak Arranchera

Served with flour tortillas. Accompanied by salsa verde, salsa roja, queso fresco, limes, onions, cilantro and charred jalapeños

*Sub IMPOSSIBLE plant based taco meat to your street tacos. 5 per person*

*Sub Mahi Mahi Sarendeado 10 per person*

### CHICKEN TINGA SKILLET

Slow cooked pulled chicken with caramelized onions, blistered tomatoes, and served with chipotle sauce and fresh bakery rolls

Meet your Chef:

### EXECUTIVE CHEF MARK MABRY

Chef Mark Mabry fuses his passion for cuisine with his widespread professional background to produce an unforgettable culinary experience for concert-goers and sports fans at Dallas' American Airlines Center.



# À LA CARTE

## GREENS

All Greens are served for a minimum of 6 people unless otherwise noted.

### SPICY CILANTRO

**KALE SALAD** 8.95 per person  
Fresh kale salad with quinoa, black beans, red onion, and spicy cilantro dressing

**CLASSIC CAESAR SALAD** 8.95 per person  
Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

*Add grilled chicken, steak or shrimp.* 4 per person

**TEXAS COBB** 10.95 per person  
Romaine, radicchio, with Achiote-grilled chicken, black beans, grilled corn, hard boiled eggs, red bell peppers, Texas goat cheese crumbles and cilantro with chipotle ranch dressing

**TOMATO BASIL MOZZERELLA SALAD** 8.95 per person  
Drizzled with olive oil and balsamic vinegar

**BLT SALAD** 8.95 per person  
Romaine, bacon, cheddar cheese and tomatoes served with buttermilk ranch dressing and house-made croutons

**TEXAS SHRIMP SALAD** 150.00, serves 10  
Served with fresh bakery rolls, smoked bacon, vine ripened tomatoes, grilled lemons and shredded lettuce

**BALANCED GRAIN SALAD** 10.95 per person  
Quinoa, cherry tomatoes, fresh mozzarella, roasted sweet corn & bulgur wheat tossed in a chimichurri dressing

## CLASSICS

All Classics are served for a minimum of 6 people unless otherwise noted.

### GRILLED ENTRÉE BOARDS

*All boards serve 10 guests*  
Our executive chef has built several new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event

**CHAR-GRILLED LEMON CHICKEN BOARD** 145.00  
All-natural marinated and grilled chicken served with little gem potatoes and grilled vegetables

**MOZZARELLA & HEIRLOOM TOMATOES BOARD** 120.00  
Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto

**MEATBALL BAR** 13.95 per person  
A selection of our handcrafted meatballs served hot with fresh bakery rolls

- Traditional beef with marinara sauce
- Thai pork meatball with ginger-soy barbecue sauce

**STEAKHOUSE BEEF TENDERLOIN** 26.95 per person  
Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, brown mustard, arugula and fresh bakery rolls

## COOL APPETIZERS

All Appetizers are served for a minimum of 6 people unless otherwise noted.

**BUTCHER, BAKER AND CHEESE MAKER** 165.00, serves 10-12  
Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes

**FARMERS MARKET DIPS, VEGGIES AND CROSTINI** 95.00, serves 10  
Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips

**GRILLED CHILI RUBBED SHRIMP** 149.50, 30 pieces  
Chili marinated shrimp served with chipotle cocktail sauce and jalapeño crema

**WEST END FAJITAS** 15.50 PER PERSON  
• Grilled skirt steak topped with peppers, onions and queso fresco  
• Grilled chicken with chorizo and Chihuahua cheese  
Served with salsa roja, charred jalapeño crema and warm flour tortillas

**BBQ SAMPLER** 26.95 per person  
Tender slow smoked beef brisket, grilled chicken, and house-made smoked sausage served with fresh bakery rolls and our signature barbecue sauce

**BEER CAN CHICKEN** 14.95 per person  
Frenched breast of chicken, slow grilled and served with ZiegenBock pan sauce

**IMPOSSIBLE MEAT LOAF** 16.95 per person, serves 10  
Cauliflower mash with natural vegetable gravy

## IMPOSSIBLE™

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

**AVO TOAST SQUARES** 10.50 per person  
Toasted bread, garlic aioli, mashed avocado with lemon, garlic, red crushed pepper, and finished with salt and micro cilantro

**CHILLED SHRIMP BUCKET** 149.50, 30 pieces  
Poached shrimp, zesty cocktail sauce with horseradish and lemons

**SEASONAL FRESH FRUIT** 90.00, serves 10  
In-season fruits, Greek yogurt agave orange dip

**CHEFS GARDEN VEGETABLES** 85.00, serves 10  
Farmers market fresh vegetables, buttermilk ranch dip

**TEXAS REGIONAL AND ARTISAN CHEESEBOARD** 100.00, serves 10  
A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys

**JALAPEÑO BEER FUNDIDO** 50.00, serves 10  
Melted blend of cheese, beer, and jalapeños. Served with housemade tortilla chips



# À LA CARTE

## WARM APPETIZERS

All Warm Appetizers are served for a minimum of 6 people.

### LOADED FRITO PIE SKILLET

60, serves 10-12

Cherry tomatoes, pickled jalapeño, shredded cheddar cheese, sour cream, and green onions

### SPICY POPCORN CAULIFLOWER

7.95, per person

In house breaded fresh cauliflower with your choice of buffalo or chili garlic sauce

### STREET TACOS

16.95 per person

A duo of marinated and grilled meats

- Chicken Asado
- Skirt Steak Arranchera

Served with flour tortillas. Accompanied by salsa verde, salsa roja, queso fresco, limes, onions, cilantro and charred jalapeños

Sub **IMPOSSIBLE** plant based taco meat to your street tacos. 5 per person

Sub Mahi Mahi Sarendeado 10 per person

### WING TOSS

16.95 per person

Our house-made seasoned, grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sweet and smoky barbecue sauces

### CRISPY CHICKEN TENDERS

9 per person

Lightly breaded chicken strips served with our signature barbecue sauce and ranch dressing

### NACHO FIESTA BAR

10.95 per person

Served hot with Texas Chili, cheddar cheese sauce, sour cream and jalapeños

## CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty Entrées are served for a minimum of 12 people.

### GRILLED PEPPERCORN BEEF TENDERLOIN

41.95 per person

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and house-made classic mashed potatoes

### HICKORY SMOKED BEEF BRISKET

27.95 per person

In-house smoked and served with bourbon barbecue glaze. Accompanied by mustard potato salad and three cheese mac

### SOUTHERN SMOKED CHICKEN BOARD

24.95 per person

Whole smoked chicken, Texas toast, biscuit, pickled jalapeños, pickles, pimento spread, and BBQ sauce

## SNACKS

### PRETZEL CHARCUTERIE

150.00, serves 10

Assorted cured meats and cheeses, served with beer cheese, whole grain mustard, and warm pretzel knots. Garnished with fresh berries and pecans

### HOUSE-MADE CHIP DIP

45.00, serves 10

House-made potato chips served with dill pickle dip

### SALSA AND GUACAMOLE SAMPLER

90.00, serves 10

House-made fresh guacamole, salsa roja and salsa verde with crisp tortilla chips.

Pair this with a pitcher of fresh, house-made El Jimador Margarita's with fresh limes! 60 per pitcher, serves 6

### AVOCADOS FROM MEXICO BUILD YOUR OWN GUACAMOLE TRAY

Market price, serves 10-12

Guacamole, pico de gallo, jalapeños, pineapple, toasted pepitas, grilled corn, queso fresco and lime wedges served with fresh tortilla chips

### BOTTOMLESS SNACK ATTACK

59.00 per order

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

### BOTTOMLESS FRESHLY POPPED POPCORN

23.00 per order

### DRY-ROASTED PEANUTS

19.00 per basket

### SNACK MIX

19.00 per basket

### PRETZEL TWISTS

19.00 per basket

### POTATO CHIPS AND GOURMET DIPS

49.00 per basket

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

### CRISPY PORK RINDS

70.00, serves 10

Fresh, crispy pork rinds tossed in sour cream & onion, spicy barbecue and chili cheese seasonings. Served with pimento cheese

### AVOIDING GLUTEN SNACK BASKET

25.95 per basket, serves 1-2 guests

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

Levy is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



# À LA CARTE

## TASTE CLUB KIDS MEAL

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, and a granola bar. Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetite. *9.50 per player*

## TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread

## CLASSIC SIDES

All Classic Sides are served for a minimum of 6 people.

### STREET CORN *6.50 per person*

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice

### LOADED BROCCOLI & CHEDDAR CASSEROLE *8.95 per person*

Bacon, cheddar, and scallion loaded broccoli casserole

### HERB ROASTED BISTRO-STYLE VEGETABLES *6.50 per person*

Oven-roasted with fresh rosemary, thyme and garlic

### THREE CHEESE MAC *8.95 per person*

Cavatappi pasta in a creamy sauce made from three cheeses

### GRILLED ASPARAGUS *7.95 per person*

Char-grilled chilled asparagus accompanied by lemon aioli

### SMASHED POTATO BITES *8.95 per person*

Oven roasted new potatoes topped with sour cream, shredded cheddar, scallions, crumbled bacon and pickled jalapeños

## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

All Sandwiches, Wraps and Flatbreads are served for a minimum of 6 people.

### SIRLOIN ARUGULA BAGUETTE

*12.50 per person*

Fresh mozzarella, heirloom tomatoes, arugula, whole grain aioli

### IMPOSSIBLE® MEATBALL GRINDER

*16.95 per person*

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano

### GRILLED CHICKEN BAGUETTE

*11.95 per person*

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

### MINI BUFFALO CHICKEN SANDWICHES

*11.95 per person*

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by fresh bakery rolls

### SMOKED PORK CARNITAS

*12.50 per person*

Smoked pulled pork served with tomatillo ranch, pickled jalapeños and fresh bakery rolls

### SLOW-SMOKED BEEF BRISKET

*12.95 per person*

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls

### CRISPY CHICKEN SANDWICH

*9.95 per person*

Hand-bread crispy chicken served with warm, house-made pretzel rolls and accompanied by crispy apple coleslaw and spicy paprika aioli

### SPICY SHRIMP WRAP

*12.95 per person*

Breaded popcorn shrimp wrap tossed with spicy Asian slaw and a spicy Sriracha glaze. Served with noodle salad and assorted condiments

## BURGERS AND DOGS

All Hot Dogs and More are served for a minimum of 6 people.

### VICTORY BURGER BAR

*10.95 per person, 2 burgers per person*

Our burger bar comes with mini hand crafted burgers accompanied with Roma tomatoes, jalapeño beer cheese spread, roasted garlic and paprika aioli, bacon onion jam, quick pickles, shaved lettuce and fresh bakery rolls

### IMPOSSIBLE® MINI BURGER

*15.95 per person, 2 burgers per person*

Char-grilled plant based burger, leaf lettuce, vine ripe tomato & Cheddar cheese topped with a chipotle lime aioli on a toasted brioche roll

### HOT DOGS

*7.95 per person*

Grilled hot dogs served with all the traditional condiments and potato chips



# À LA CARTE

## VEGETARIAN AND VEGAN OPTIONS

All served for a minimum of 6 people unless noted.

### SPINACH ARTICHOKE AND SUNDRIED TOMATO FLATBREAD

45.00 per order, serves 10

Mozzarella cheese, sautéed spinach, marinated artichokes, oven roasted tomato and our signature pizza sauce

### VEGAN LOADED SWEET POTATO

9.95 per person

Baked sweet potato loaded with fresh hummus, red pepper, feta, black beans, and cilantro

### IMPOSSIBLE® MEATBALL GRINDER

16.95 per person

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano

### IMPOSSIBLE® MINI BURGER

15.95 per person, 2 burgers per person

Chargrilled plant based burger, leaf lettuce, vine ripe tomato & Cheddar cheese topped with a chipotle lime aioli on a toasted brioche roll

### IMPOSSIBLE® MEAT LOAF

16.95 per person

Cauliflower mash with natural vegetable gravy

## SUITE SWEETS

Served for a minimum of 6 people

### GOURMET COOKIES AND BROWNIES

12.95 per person

A sweet assortment of gourmet cookies and brownies

### CUSTOMIZED DESSERTS

We offer the option of ordering personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc

The cake will be delivered to your suite at a specified time. We would appreciate a notice of five business days for this service

## SWEET SPOT

### LET THEM EAT CAKE!

#### CHICAGO-STYLE CHEESECAKE

71.00, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust

#### LEMON MERINGUE CAKE 140.00, serves 12

Six lemon cake layers sandwiched between lemon filling and topped with meringue

#### RED VELVET CAKE

140.00, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle

#### RAINBOW CAKE

140.00, serves 12

Five colorful layers of sponge cake with a buttercream frosting

#### SIX LAYER CARROT CAKE 140.00, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

#### CHOCOLATE PARADIS' CAKE 90.00, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee

#### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE 140.00, serves 14

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

## OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

### SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Lemon Meringue Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake

### GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow Krispy Treats with Brown Butter and Sea Salt

### GOURMET COOKIES AND TURTLES

A sweet assortment of Triple Chocolate Chunk and Reese's® Peanut Butter Cookies, White and Milk Chocolate Turtles, and Chocolate Chip Cookie Dough

### NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®. And of course, edible chocolate liqueur cups filled with your choice of Bailey's Original Irish Cream, Disaronno Amaretto, or Kahlua





# BEVERAGES

## BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

O'doul's (non-alcoholic)	28	Dos Equis	36
Budweiser	30	Stella Cidre	36
Bud Light	30	ZiegenBock	36
Miller Lite	30	Corona Extra	31
Coors Light	30	Modelo	31
Michelob Ultra	30	Lagunitas IPA	36
Stella Artois (4pk)	31	Founders All Day IPA	36
Estrella Jalisco	31	New Belgium Fat Tire Amber Ale	36
Karbach Lovestreet	31	Sierra Nevada Hazy Little Thing IPA	36
Karbach Hopadillo	31	Bon & Viv Black Cherry Rosemary	40
<b>Redbridge Gluten-Free Sorghum Beer</b>	<b>31</b>	Spiked Seltzer (4pk)	40
Heineken	36	Bon & Viv Lemon Lime	40
		Spiked Seltzer (4pk)	40
		Shock Top	36

## LIQUOR 750mL

### VODKA

Svedka	45
Wheatley	55
New Amsterdam	55
Finlandia	55
Tito's Handmade	70
Absolut	72
Grey Goose	85

### SCOTCH

The Famous Grouse	80
Dewars White Label	72
Monkey Shoulder	95
The Macallan 12	145
The Glenlivet 12	130

### WHISKEY & BOURBON

Jack Daniel's	65
Woodford Reserve	95
Knob Creek	85
Knob Creek Rye	85
Maker's Mark	80
Jameson Irish	65
Gentleman Jack	77
Crown Royal	85
Basil Hayden	125
Balcones Baby Blue	95
Balcones Pot Still Bourbon	75

### GIN

Bombay	65
New Amsterdam	55
Bombay Sapphire	75
Hendrick's	85

## **NEW** HIGH NOON SUN SIPS

Hard seltzer made with real vodka, real fruit juice, and sparkling water.

Sold by the 4pk

Grapefruit	40
Pineapple	40

### TEQUILA & MEZCAL

Jose Cuervo Gold	60
El Jimador Resposado	60
Patrón Silver	135
Casamigos Anejo	150
Patron Reposado	150
Patron Anejo	165
Del Maguey VIDA Mezcal	95

### RUM

Bacardi Superior	55
Bacardi 8	70
Malibu Coconut	50
Sailor Jerry Spiced Rum	54

### COGNAC/BRANDY

Hennessey VS	100
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### CORDIALS

Aperol	59
Disaronno Amaretto	70
Kahlúa	60
Fireball Cinnamon Whisky	60
Martini & Rossi Dry	
Vermouth (375mL)	17
Martini & Rossi	
Sweet Vermouth (375mL)	17
Patron Citronge	50

## CHILL

Sold by the 6-pack

### SOFT DRINKS

Coke	15
Diet Coke	15
Coke Zero	15
Sprite	15
Sprite Zero	15
Dr Pepper	15
Diet Dr Pepper	15
7UP	15
Diet 7UP	15
A&W Root Beer	15
Sunkist Lemonade	15
Canada Dry Ginger Ale	15

### JUICES

Ocean Spray Cranberry Juice (qt)	9
Ocean Spray Grapefruit Juice (6pk)	9
Ocean Spray Pineapple Juice (6pk)	9
Ocean Spray Orange Juice (qt)	9
Campbell's Tomato Juice (6pk)	9

### WATER

Deja Blue	20
Canada Dry Club Soda	20
Canada Dry Tonic Water	20

### MISCELLANEOUS BEVERAGES

Community Fresh-Roasted Regular Coffee	20
Community Fresh-Roasted Decaffeinated Coffee	20
Hot Chocolate	20

### TEAS

Gold Peak® Tea - Home Brewed Taste	
You'll Love at First Sip™	
Gold Peak Unsweetened Tea - 18.5oz.	36
Gold Peak Sweet Tea - 18.5oz.	36
Gold Peak Lemon Tea - 18.5oz.	36

### SPARKLING

Canada Dry Lemon Lime Sparkling Seltzer	20
Canada Dry Raspberry Sparkling Seltzer	20

## BAR SUPPLIES

Finest Call Loaded Bloody Mary Mix	13
Finest Call Sour Mix	13
Finest Call Margarita Mix	13
Finest Call Simple Syrup	13
Lime Juice	13
Lemons and Limes	8
Red Bull (4pk)	20
Sugar Free Red Bull (4pk)	20
Goslings Ginger Beer (6pk)	20



# BEVERAGES

## WHITE WINE

### BUBBLY

Nicolas Feuillatte Brut, France	90
Veuve Clicquot 'Yellow Label' Brut, Reims, France	150
Domaine Chandon Brut, California	82
La Marca Prosecco, Italy	40

### BRIGHT AND BRISK

Love Story Pinot Grigio, Italy	35
Santa Margherita Pinot Grigio, Italy	55

### FRESH AND FRUITY

Chateau St. Michelle Riesling, Washington State	40
Mirassou Moscato, California	40

### TART AND TANGY

Whitehaven Sauvignon Blanc, Marlborough, New Zealand	50
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	57

### CREAMY AND COMPLEX

Mirassou Chardonnay, California	40
William Hill Chardonnay, Central Coast, California	45
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	52
Sonoma-Cutrer Chardonnay, Sonoma Coast, California	85

### REFRESHING ROSÉS

Fleur de Mer, Cotes de Provence, France	59
Beringer White Zinfandel, Napa, California	40

## RED WINE

### RIPE AND RICH

19 Crimes Red Blend, Australia	45
Conundrum Red Blend, California	50
The Prisoner Red Blend, Napa Valley	95
Mirassou Pinot Noir, California	40
Mark West Pinot Noir, California	42
La Crema Pinot Noir	50
Meiomi Pinot Noir, California	57
Murphy-Goode Merlot, California	35
Mirassou Merlot, California	40

### SPICY AND SUPPLE

Alamos Malbec, Argentina	45
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### BIG AND BOLD

Josh Craftman Collection Cabernet Sauvignon, California	40
Mirassou Cabernet Sauvignon, California	40
Louis Martini Cabernet Sauvignon, Sonoma, California	43
Simi Cabernet Sauvignon, Alexander Valley, California	70
Caymus Cabernet Sauvignon, Napa Valley	220

# CRAFT COCKTAIL CART

Fresh cocktails rolled right into your suite; hand crafted and made from scratch by our skilled mixologists. The possibilities are endless! Stock the bar with your choice of liquors and mixers to create a unique experience for you and your guests to enjoy. Here are a few suggestions to get you started.

### CUBAN MOJITO

- Bacardi Rum
- Fresh Lime Juice
- Fresh Simple Syrup
- Club Soda
- Fresh Mint

### MOSCOW MULE

- New Amsterdam Vodka
- Fresh Lime Juice
- Ginger Beer
- Fresh Simple Syrup
- Fresh Lime Wedge
- Fresh Mint Sprigs

### BOURBON SMASH

- Maker's Mark
- Fresh Simple Syrup
- Fresh Oranges
- Fresh Limes
- Fresh Lemons
- Fresh Blackberries

150 per event – this includes a dedicated mixologist, fresh garnishes and a mobile cocktail cart. All alcoholic beverages and mixers are sold separately. Request your Craft Cocktail Cart now while supplies last! Ask your guest relations representative for more details.





# THE SCOOP

## BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

### 1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM) FOR LEASED SUITE HOLDERS

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

#### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) Liter each of Bloody Mary Mix and Margarita Mix
- (2) Six-packs each of Coca-Cola and Diet Coke
- (1) Six-pack each of Sprite/Diet Sprite, Deja Bottled Water, tonic water, etc.
- (1) Bottle each of white and red wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 214-665-4736 and they can help you make your selections.

### 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be arranged with your Guest Relations Representative at 214-665-4736.

Orders can also be received via e-mail at [levysuitefood@americanairlinescenter.com](mailto:levysuitefood@americanairlinescenter.com), and for licensed suite holders to order online [www.e-levy.com/aac](http://www.e-levy.com/aac).

## BE A TEAM PLAYER DRINK RESPONSIBLY

The American Airlines Center and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make American Airlines Center a safe and exciting place for everyone.

## HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at [www.e-levy.com/aac](http://www.e-levy.com/aac).

To reach a Representative, dial: 214-665-4736 or e-mail:

[LevySuiteFood@AmericanAirlinesCenter.com](mailto:LevySuiteFood@AmericanAirlinesCenter.com).

## QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 214-665-4736

Levy Restaurants Accounting Department 214-665-4754

American Airlines Center Leased Suite Holders [www.e-levy.com/aac](http://www.e-levy.com/aac)

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, five business days prior to each event.

Orders can also be received via e-mail at [LevySuiteFood@americanairlinescenter.com](mailto:LevySuiteFood@americanairlinescenter.com), and for Licensed Suite holders to order online at [www.e-levy.com/aac](http://www.e-levy.com/aac). Orders can be arranged with the assistance of a Guest Relations Representative at 214-665-4736 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

To maintain compliance with the rules and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of American Airlines Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. We offer special occasion cakes—all designed to create a unique event for you and your guests.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

## SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card at each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day.

Please note that all food and beverage items are subject to an 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at American Airlines Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

## EVENTS AT AMERICAN AIRLINES CENTER

The rich tradition at American Airlines Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 18 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the AAC Event Staff at 214-665-4203.

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, three business days prior to each event.

Event Day:	Order Due Date:
Monday	Preceding Wednesday
Tuesday	Preceding Thursday
Wednesday	Preceding Friday
Thursday	Monday of that week
Friday	Tuesday of that week
Saturday	Wednesday of that week
Sunday	Wednesday of that week